

STEAMWAVE

Steamed Marinated Snapper

INGREDIENTS

2 tablespoons soy sauce
2 garlic cloves, crushed
1 tablespoon sesame oil
1 teaspoon ginger, grated
1 tablespoon fresh coriander, chopped
1 Bird's Eye Chili, seeds removed, finely chopped
500g whole snapper, cleaned

INSTRUCTIONS

- Fill water tank
- Add garlic, soy cause, sesame oil, ginger, coriander and chilli in a glass bowl and mix until well combined. Set aside.
- Place the snapper on the steam tray provided and sit on top of glass tray provided. Spoon mixture over snapper evenly.
- Place the steam tray in the upper position. Place the glass tray in the lower position.
- Set the oven to STEAM LOW 90°C > 35 MINUTES > START.
- Remove from oven and serve.

Serve on a bed of rice or stir fried vegetables.

NOTE: Cooking instructions refer to using the Sharp AX1100J Steamwave Oven.

